

# Huxleys Brasserie All Day Menu

## FESTIVE SHARERS... or not

**Mixed house platter** (GF available) **£24**  
Cured meat, pesto-hummus, sundried tomatoes, cheese, olives, sundried tomatoes, served with a salad & bread

**Fondue & meat platter** (GF available) **£24**  
Melting camembert cheese & truffle with thyme, garlic, chutney & honey glaze, served with cured meat & bread

## NIBBLES £4.50

Marinated olives  
Garlic bread & parmigiano £4.75  
Sundried tomatoes  
Bread & oil (GF available)  
Red pesto-hummus & pitta

## MAIN SALADS £16

**The smoked Ceasar** (GF available)  
Smoked chicken breast, baby gem lettuce, parmigiano, croutons & Caesar dressing

**The goat** (GF)  
Spiced roasted beetroots, thyme, goat cheese, Sunflower seeds, leaves, tomatoes, onion marmalade & vinaigrette

**The fish** (GF)  
Smoked salmon, pots, rocket, tomatoes, lemon, mustard & horseradish mayonnaise dressing

**The buffalo** (GF)  
Pancetta, potatoes, buffalo mozzarella, aioli, rocket, tomatoes, lettuce & balsamic vinegar dressing

## Arno's Specials

**Fish cake £16**  
Poached salmon & dill fish cakes on a bed of mixed salad with tartare sauce

**Linguine all'amatriciana £16**  
Pasta in a rich tomato sauce, pancetta & lyonnaise onions with parmigiano

**Linguine Seafood £17**  
Pan-fried prawns, squid, mussels, in white wine, tomato, chilli & garlic

**Trofie al ragu di Luganica £16.50**  
Trofie pasta in a fragrant sausage & pork meat ragu, chilli, garlic, fennel with parmigiano

**Risotto di Mare £18** (GF)  
Carnaroli risotto, pan-fried prawns, squid, chorizo, saffron, chilli & garlic

**Risotto ai funghi £17** (V,GF, PB available)  
Carnaroli risotto rice with mushrooms, truffle oil & taleggio cheese

**Beef burger £16 Add Bacon £1.50**  
Grilled 7oz steak burger, onion chutney, lettuce, tomato, cheddar, brioche bun & fries

**Scrumpy beef £20** (GF)  
8 hrs slow roasted blade of beef in a cider, leeks & tomato sauce, mash & cabbage

**Sirloin Steak £29** (GF) (Add peppercorn sauce£2)  
Grilled 10oz Sirloin steak, garlic butter, rocket & parmigiano salad with fries

**Chicken al chorizo £18.50** (GF)  
Grilled chicken in a rich creamy chorizo & camembert sauce, fries & charred cabbage

**Arno's Bouillabaisse £20** (GF)  
Prawns, mussels, squid & white fish in a rich Provencal sauce, potatoes & aioli

**Seabream £19.50** (GF)  
Seared filet of Seabream, salsa Verde, mash & charred cabbage

## SANDWICH £15

"Mor Bakery" sourdough bread,  
Bacon, tomatoes, lettuce  
With avocado & fries  
Mixed roasted vegetable option available

## SIDES £4.50

Fries  
Fries & parmigiano  
Mash pots  
Grilled Cabbage  
Garlic bread & parmigiano £4.75  
Tomato & herb salad  
Rocket & parmigiano  
Mixed salad

## PUDDINGS £8

Ania's tiramisu  
Lemon Cheesecake (N)  
Jola's warm brownie & gelato panna  
Italian gelato Panna £7  
Cheese platter £9.75  
Cake of the day £4

Please speak to one of our management team if you suffer from any allergy or intolerance. Food described on the menu may contain nuts or other allergens.  
A 12.5% service will be added to your bill. The service charge is shared between all our lovely staff.

### Nibbles £4.50

Marinated olives - Sundried tomatoes  
Garlic bread & parmigiano £4.75  
Bread & oil - Red pesto-hummus & pitta  
Bowls of crisps £2.75 – Sea salt  
Bowls of nuts £2.75 – Roasted Peanuts

### House Aperitivi – 10

Aperol spritz Aperol, Prosecco, soda  
Hugo spritz Elderflower liqueur, Prosecco & soda  
Negroni Spritz Martini rosso, Campari & prosecco  
Limoncello Spritz Limoncello, soda & Prosecco

### White Vino

175ml/250ml/Btl

House white 2023 12.5% 6.95/8.95/26  
Crisp & refreshing from Emilia Romania, Italy  
Pinot grigio 2023 12.5% 7.75/9.75/28  
Dry from Veneto, Italy  
Sauvignon blanc 2023 12.5% 7.95/9.95/29  
Crisp & fruty from Pays D'oc, France  
Albarino 2023 13.5% 36  
Refreshing, crisp & dry from Spain  
Gavi di gavi 2023 12.5% 37  
Refreshing & dry from Piemonte, Italy  
Falanghina 2023 13.5% 37  
Exquisite crisp & fruty from the hill of Campania, Italy  
Sancerre 2023 12.5% 39  
Aromatic dry-crispy from France  
Lugana 2023 13.5% 39  
Stunning dry & rich from the shores of the Lake Garda, Italy

### Soft drinks £3.85

Sanpellegrino drinks, Aranciata or Limonata 330ml  
Coca cola & Diet Coke 330ml  
Elderflower presse 200ml  
Apple juice 250ml  
Orange juice 250ml  
Still water 330ml £2.70  
Sparkling water 330ml £2.70  
**Franklin & Sons drinks £3.50**  
Tonic 200ml  
Light tonic 200ml  
Ginger Beer 200ml

### Hot Drinks

Espresso £2.75, Doppio espresso £3.50,  
Cappuccino, Flat white, Latte, Americano £4.50  
Mocha, Hot Chocolate £4.75  
**Boozy Hot Chocolate £7** – Amaretto, Baileys,  
Cointreau, Brandy  
**Teas £4.50** – Breakfast, Earl grey, Green,  
Peppermint, Camomilla, Decaf breakfast  
Tea top up £3.50

### Bottle Beers & Cider

Poretti Italian Lager Btl 4.8% 4.5 330cl  
Butty bach Ale Wye Valley Btl 4.5% 7 500cl  
San Miguel 0 Btl 0% 4.5 330cl  
Cider 5% 5.5 440cl  
**Purity draught beer**  
Pure Pilsner Lager 4.8% 2/3 pint 4.5 330ml / Pint 6.50 568ml  
Session IPA 4.5% 2/3 pint 4.8 330ml / Pint 7.25 568ml

### Gins 40% Single 5 Double 9

**Cotswold dry gin**  
**Bombey Sapphire dry gin**  
**Malfi with Lemon**  
**Malfi Rosa with Pink Grapefruit**

### Red Vino

175ml/250ml/Btl

House red 12% 6.95/8.95/26  
Cabernet-Sauvignon, medium-bodied from Italy  
Sangiovese 12% 7.75/9.75/28  
Light-bodied & fruty, blended with Nero D'avola, Emilia Romania Italy  
Merlot 2023 12.5% 7.95/9.95/29  
Smooth & fruty from Pays d'Oc, France  
Primitivo 2023 13.5% 30  
Smooth warm & spicy from southern Puglia, Italy  
Montepulciano 2018 13.5% 31  
Smooth & fragrant, blended with Aglianico, Molise, Italy  
Malbec Riserva, 2023 13.5% 32  
Well balanced medium-bodied from Argentina  
Valpollicella Ripasso 2019 13.5% 37  
Intense & velvety from the hills of Veneto, Italy  
Pinot Nero, 2023 13.5% 38  
Light & ruby, Dad's favourite.. from Trentino, Italy  
Barolo 2020 12.5% 49  
Fragrant rich & full-bodied from the hills of Piemonte, Italy

### Fizz Vino

125ml/Btl

Prosecco 12.5% 7.50 / 34  
Extra-dry refreshing fizz from northern Italy  
Bottega Rose Brut Prosecco 43  
Extra-dry refreshing Rose fizz from northern Italy  
Pol Roger Champagne 12.5% 14 / 70  
Churchill's favourite from France  
Lauren Perrier Rose Champagne 12.5% 95  
Our favourite from France

### Rose Vino

175ml/250ml/Btl

Pinot blush 2022 12.5% 7.95/9.95/30  
Dry & crispy blush from Veneto, Italy  
Rosé, Côtes de Provence 12.5% 9.25/12.25/35  
Light & delicate from south-eastern France

### Spirits 25% upwards

Single 5 Double 9

Amaretto, White rum, Dark rum, Spiced rum, Vodka,  
Baileys, Cotswold whiskey +1.5, Grappa +1, Brandy  
+1, Cointreau, Wild turkey bourbon, Limoncello,  
Tequila